

BEEF LOIN TOP BUTT 1/4"



The Beef Loin-Top Butt Bnls is the boneless trimmed portion of the bone-in top sirloin. It is produced by removal of the hip bone and vertebrae. The top butt is separated from the bottom butt by and the pelvic bone is removed. Trim surface fat to an average 1/4" thickness. Presence of rope meat and underlying heavy tissue may remain. Pelvic fat is trimmed and the seam fat is not dug out but is trimmed lean to lean.

Image of product is not meant to represent the actual product trim specification

Product Code: 7476
Description: BEEF LOIN TOP BUTT 1/4"
USDA Grade: Choice
GTIN: 90710178074767

Case Dimensions: 23.6250" x 15.7500" x 9.2500"
Cube: 1.99
Pallet Tie x High: 5 x 6
Avg Case Weight: 57.1
Bags/Box: 4
Pieces/Box: 4

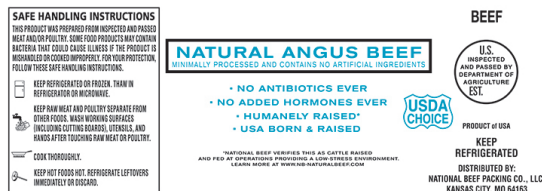
Box End Label



Brand Logo



Bag Impression



GS-128 Weight Label (sample)



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